

# CREAMY FOODSTUFF AND METHOD FOR PRODUCTION THEREOF

## ABSTRACT

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The invention relates to a foodstuff having creamy to  
pasty characteristics comprising one or more biopolymers and  
water and having a homogeneous microstructure wherein the  
biopolymers are present in a very fine microscopic  
10 distribution and without discernible coarse clusters. This  
foodstuff is produced by mixing the constituents of the  
foodstuff to form a starting mixture of liquid to pasty  
consistency; cooling the starting mixture to a product  
temperature of below 0°C with simultaneous continuous mixing  
15 and without aeration to produce a freeze-texturized  
homogenous mixture of the constituents of the foodstuff; and  
allowing the product temperature to rise to a distribution  
and consumption temperature of 4°C and above.

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